

# Roasted Turnips and Pears with Rosemary-Honey Drizzle

serves 6

*Topped with herb-laden honey butter, earthy turnips and seasonal pears make a memorable side dish. This recipe comes from Susie Middleton's "[Fast, Fresh & Green](#)" cookbook.*

## Ingredients:

- 6 medium purple-topped turnips (14 to 15 ounces), unpeeled and cut into 1/2- to 3/4-inch cubes
- 2 firm ripe Bosc pears (about 7 ounces each), unpeeled, cored, and cut into 1/2-inch cubes
- 1/4 cup vegetable oil
- 1 1/2 teaspoons coarse salt
- 2 tablespoons unsalted butter
- 2 tablespoons honey
- 1 tablespoon chopped fresh rosemary

## Directions:

### Step 1

Preheat oven to 475 degrees. Line a large rimmed baking sheet with parchment paper; set aside.

### Step 2

In a large bowl, toss together turnips and pears with oil and salt until well combined. Place in an even layer on prepared baking sheet. Transfer to oven and roast, turning with a spatula once or twice during cooking, until browned and turnips are easily pierced with a paring knife, 25 to 30 minutes, rotating baking sheets halfway through baking.

### Step 3

Meanwhile, melt butter in a small saucepan over medium heat. Add honey and rosemary; let simmer for a few seconds and remove from heat.

### Step 4

Transfer turnips and pears to a large bowl and drizzle with butter mixture; toss to combine.

